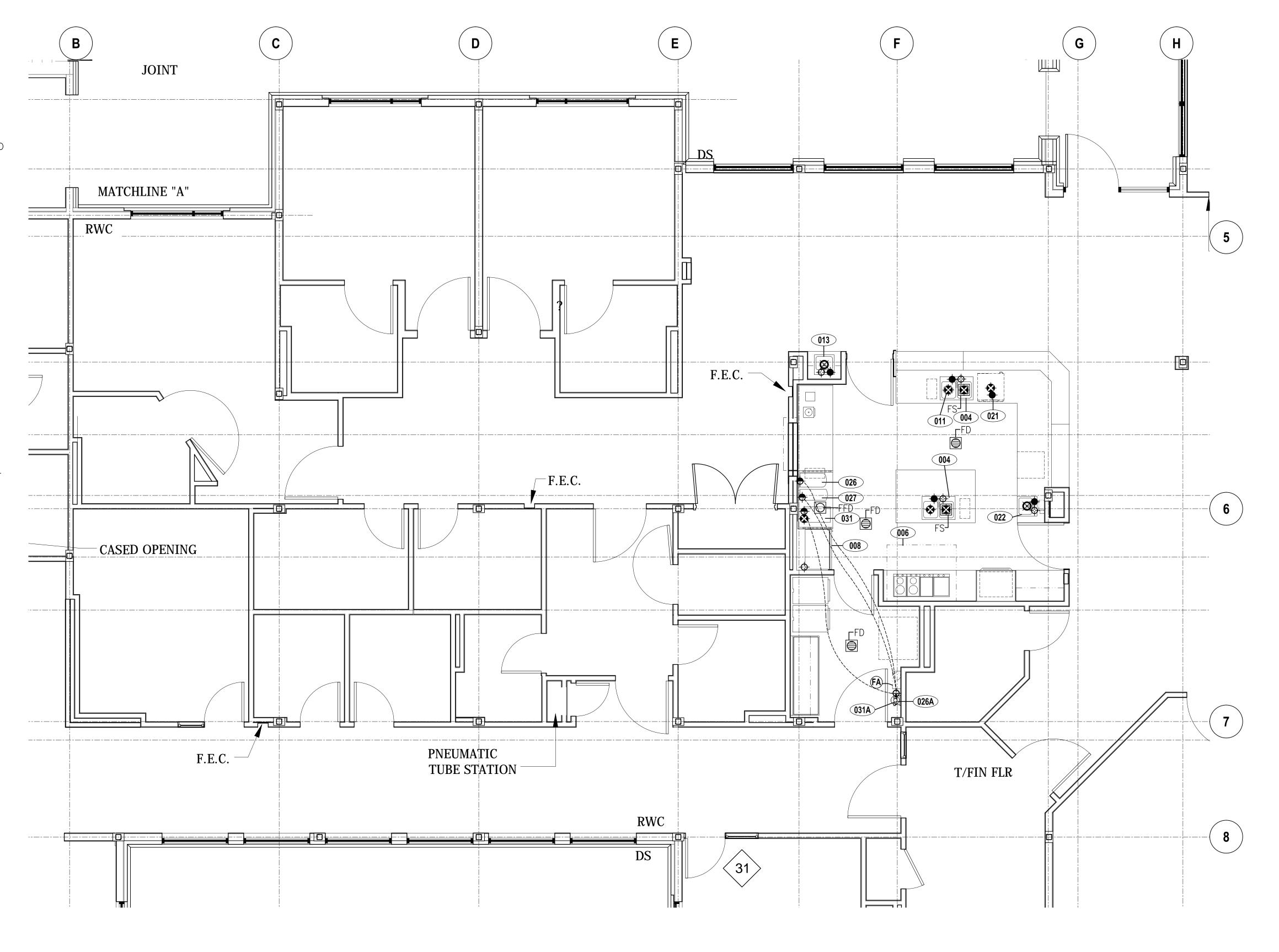
WORK DESCRIBED IN THESE NOTES IS TO BE PERFORMED UNDER DIVISION 22 (PLUMBING) AND

- THIS DRAWING LOCATES FINAL MECHANICAL POINTS OF CONNECTION FOR EACH FOODSERVICE EQUIPMENT ITEM. IT DOES NOT INDICATE UTILITY ROUGH-IN LOCATIONS AND MUST NOT BE USED FOR THAT PURPOSE. LOCATIONS, SIZES, AND HEIGHTS ABOVE THE FLOOR ARE APPROXIMATELY AS THEY WILL OCCUR ON EQUIPMENT ITEMS SHOWN. THE DESIGN OF SYSTEMS TO ACCOMMODATE THESE REQUIREMENTS IS TO BE IN ACCORDANCE WITH ALL APPLICABLE CODES AND MEET WITH THE APPROVAL OF ALL GOVERNING
- UTILITIES SHOWN ARE FOR FOODSERVICE EQUIPMENT ITEMS ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE MECHANICAL DRAWINGS FOR OTHER REQUIRED
- CONCEAL ALL UTILITIES (GAS, WATER AND STEAM LINES) IN WALLS AND STUB-OUT OF WALLS AS REQUIRED FOR CONNECTIONS. DO NOT RUN EXPOSED ON THE FACE OF THE WALL. DO NOT STUB-OUT OF THE FLOOR UNLESS IT IS BELOW FREESTANDING
- EXPOSED PIPING AND FITTINGS ABOVE WORK SURFACES TO BE STAINLESS STEEL. EXPOSED PIPING AND FITTINGS BELOW WORK SURFACES TO BE CHROME PAINTED. 5. ALL HORIZONTAL PIPING RUNS EXTENDED TO AND CONNECTED TO EQUIPMENT ITEMS SHALL BE AT THE HIGHEST PRACTICAL ELEVATION, BUT NOT LESS THAN 6" (155mm)
  - ABOVE THE FLOOR SO AS TO PROVIDE CLEARANCE FOR CLEANING. PROVIDE WATER AND GREASE-PROOF EXHAUST DUCTS FROM VENT CONNECTIONS OF DISHWASHING MACHINES, EXHAUST HOODS, AND VENTILATORS.
- PROVIDE FIRE EXTINGUISHING SYSTEM IN ALL GREASE EXHAUST DUCTS AS REQUIRED. CONCEAL EXHAUST VENTILATOR DRAIN LINES IN WALLS AND EXTEND TO BUILDING DRAINS AS REQUIRED.
- NOT USED. PROVIDE GREASE TRAPS WITH TOP FLUSH WITH TOP OF FINISHED FLOOR UNLESS PROVIDED OUTSIDE FOODSERVICE AREA. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY FOODSERVICE EQUIPMENT ITEM UNLESS THERE IS SUFFICIENT SPACE TO REMOVE COVER FOR SERVICE WITHOUT INTERFERING WITH THE OPERATION OF EQUIPMENT ITEMS.
- 11. NOT USED. **12.** NOT USED.
- **13.** NOT USED.
- ALL INTERCONNECTED WATER LINE (IWL) RUNS ARE FOR DESIGN INTENT ONLY AND DO NOT REPRESENT ACTUAL FIELD RUNS. REFER TO UTILITY LOAD SCHEDULE SHEETS FOR INFORMATION ON POINT OF CONNECTIVITY.
- VENTILATORS SHALL INCLUDE THERMOSTAT(S) INSTALLED IN THE CANOPY TO AUTOMATICALLY START THE EXHAUST FAN(S) WHEN COOKING OCCURS TO MEET IMC 2006 SECTION 507.2.1.1.

MECHANICAL ABBREVIATIONS AN	ID SYMBOLS
GAS	G •
BRITISH THERMAL UNIT (000'S)	MBTU
HOT WATER	HW →
COLD WATER	CW ↔
INTERCONNECTED WATER LINE	IWL
COOLING WATER	CTW 🔶
COOLING WATER RETURN	CTWR 💠
WASTE	w 🗴
INDIRECT WASTE	IW 💠
FLOOR DRAIN	FD 🖨
FUNNEL FLOOR DRAIN	FFD 🔘
FLOOR SINK	FS
STEAM SUPPLY	SS 🔶
CONDENSATE RETURN	CR 💠
GREASE TRAP	GT
EXHAUST DUCT	
SUPPLY DUCT	
STATIC PRESSURE, WATER GAUGE	SPWG
ABOVE FINISHED FLOOR	AFF
DOWN FROM ABOVE	DFA
AIR GAP DRAIN	AG 💽
COMPRESSED AIR	AIR 👄
REFRIGERATION LINE	ref o

FIRE EXTINGUISHING SYSTEM NOTES WET CHEMICAL PIPING TO CONNECTION AT VENTILATOR BY KITCHEN EQUIPMENT TRADE (FB) NOT USED.



NOTE: REFER TO SHEET QF105 FOR MECHANICAL UTILITY LOAD SCHEDULE

## NOTE: THIS DRAWING IS FOR INFORMATION ONLY.

GENERAL CONTRACTOR SHALL COORDINATE WITH THE KITCHEN EQUIPMENT SUB-CONTRACTOR AND RELATED MECHANICAL, ELECTRICAL AND PLUMBING SUB-CONTRACTORS TO ESTABLISH FINAL SPOT CONNECTIONS LOCATIONS AND CONFIGURATIONS AS REQUIRED. THIS DRAWING SHALL NOT BE USED TO LOCATE ANY UTILITY CONNECTIONS IN THE FIELD OR TO LOCATE ANY ROUGH-IN, PENETRATION, OR OTHER REQUIREMENTS.

CINI • LITTLE INTERNATIONAL, INC.

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		CONSULTANTS:	ARCHITECT/ENGINEERS:	Prawing Title Foodservice Equipment	Project Title  RELOCATE DEMENTIA UNI	T Project Number  VA PN 613-107	Office of
		% Cini-Little		Mechanical Spot Connection Plan		Building Number 513	Construction and Facilities
		CINI•LITTLE INTERNATIONAL, INC. 20251 CENTURY BOULEVARD, SUITE 375		Approved: Project Director	Location VAMC MARTINSBURG	Drawing Number  QF102	Management
Revisions:	Date	GERMANTOWN, MD 20874-1114 USA 301-528-9700 OFFICE 301-528-9711 FAX www.cinilittle.com			Date Checked LKL CAD	Dwg. of	Department of Veterans Affairs

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